



FOOD ESTABLISHMENT INSPECTION REPORT

Phone: 781-334-9481

Name	<u>Huckleberry School</u>	Date	<u>10/18/18</u>	Type of Operation(s)	Type of Inspection
Address	<u>5 Knoll Road</u>	Risk Level		<input checked="" type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine
Telephone	<u>781-334-7206</u>			<input type="checkbox"/> Retail	<input type="checkbox"/> Re-inspection
Owner	<u>J McCarthy & Lynnfield Public Schools</u>	HACCP Y/N		<input type="checkbox"/> Residential Kitchen	Previous Inspection Date:
Person in Charge (PIC)	<u>Andrea Di Stefano</u> Cert <u>Y/N</u> <u>2020</u>	Time In:	<u>10:15 am</u>	<input type="checkbox"/> Mobile	<input type="checkbox"/> Pre-operation
Inspector	<u>Kristin McKee</u>	Time Out:	<u>10:50 am</u>	<input type="checkbox"/> Temporary	<input type="checkbox"/> Suspect Illness
		Permit No.		<input type="checkbox"/> Caterer	<input type="checkbox"/> General Complaint
				<input type="checkbox"/> Bed & Breakfast	<input type="checkbox"/> HACCP
					<input type="checkbox"/> Other

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Allergen - Food Training Menu
Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Non-compliance with:

- ☐ Anti-Choking 590.009 (E)
☐ Tobacco 590.009 (F)
☐ Allergen Awareness 590.009 (G)
☐ Local Law

FOOD PROTECTION MANAGEMENT

- ☐ 1. PIC Assigned / Knowledgeable / Duties

EMPLOYEE HEALTH

- ☐ 2. Reporting of Diseases by Food Employee and PIC
☐ 3. Personnel with Infections Restricted / Excluded

FOOD FROM APPROVED SOURCE

- ☐ 4. Food and Water from Approved Source
☐ 5. Receiving / Condition
☐ 6. Tags / Records / Accuracy of Ingredient Statements
☐ 7. Conformance with Approved Procedures / HACCP Plans

PROTECTION FROM CONTAMINATION

- ☐ 8. Separation / Segregation / Protection
☐ 9. Food Contact Surfaces Cleaning and Sanitizing
☐ 10. Proper Adequate Handwashing
☐ 11. Good Hygienic Practices

- ☐ 12. Prevention of Contamination from Hands

- ☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

- ☐ 14. Approved Food or Color Additives
☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

- ☐ 16. Cooking Temperatures
☐ 17. Reheating
☐ 18. Cooling
☐ 19. Hot and Cold Holding
☐ 20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

- ☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

- ☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices (Blue Items)

Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N		
		23. Management and Personnel	(FC-2)(590.003)
		24. Food and Food Protection	(FC-3)(590.004)
		25. Equipment and Utensils	(FC-4)(590.005)
		26. Water, Plumbing and Waste	(FC-5)(590.006)
		27. Physical Facility	(FC-6)(590.007)
		28. Poisonous or Toxic Materials	(FC-7)(590.008)
		29. Special Requirements	(590.009)
		30. Other	

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

0

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

CORRECT BY:

Inspector's Signature: <u>Kristin McKee</u>	Print: <u>Kristin McKee</u>	Page <u>1</u> of <u>2</u> Pages
PIC's Signature: <u>Andrea Di Stefano</u>	Print: <u>Andrea Di Stefano</u>	



TOWN OR CITY OF

Lynnfield

Establishment Name:

Huckleberry School

Date:

10/18/18

Page:

2 of 2

Item No.	Code Reference	C Critical Item R Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY	Date Verified
			Hand sink - OK	
			Beef / ground Taco mix in steam table 178°F - OK	
			Rice mix in steam table 148°F - 150°F - OK	
			WALK in 340°F - OK Spot check milk dates OK	
			Storage room neat / organized - OK	
			Walk in freezer at 8°F items frozen OK	
			Employee restroom - stocked OK but long time to hot water - need to shorten time to reach 110-112°F	
26		C	Transfer unit 380°F - OK	
			Steamer at hood 100, 29, 2017 365 Day Sched OK	
			Grease trap last log 2017 - when was grease trap last cleaned?	
			3-bay sink 200 ppm - Qint - OK. Saw to be set up - test kit OK	
26		NC	Wall / Water Plumbing is leaking next to 3 bay sink - needs repair	
			Auto washer not in use today - per PIC rarely use in school lunch service	
			Milk chest - 40°F OK Spot check dates - OK	
			Keep food temp log but missing recording Chx when call in raw state + Cool for salads - Need to record + follow	
			165°F temp then time cooling 140°F to 70°F in 2 hrs or 70°F to 41°F	
			or the temp cooling after 165°F 140°F to 41°F total 4 hrs	
			Dumpster area neat + lids closed - OK	
			Transfer unit 40°F - OK	
Discussion With Person in Charge:			Staff of gloves + hair restraint - OK	
Inspector's Signature:			Print:	
PIC's Signature:			Print:	
			Corrective Action Required:	
			<input type="checkbox"/> Voluntary Compliance	<input type="checkbox"/> Employee Restriction / Exclusion
			<input type="checkbox"/> Re-inspection Scheduled	<input type="checkbox"/> Emergency Suspension
			<input type="checkbox"/> Embargo	<input type="checkbox"/> Emergency Closure
			<input type="checkbox"/> Voluntary Disposal	<input type="checkbox"/> Other:



FOOD ESTABLISHMENT INSPECTION REPORT

Phone: 781-334-9480

Name <u>Huckleberry School</u>	Date <u>3/28/19</u>	Type of Operation(s) <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other
Address <u>5 Knoll Rd</u>	Risk Level		
Telephone <u>781-334-7206</u>			
Owner <u>James McCarthy - Lynnfield Public Schools</u>	HACCP Y/N		
Person in Charge (PIC) <u>ANDREA DISTEFANO Cert. SM</u>	Time In: <u>10:10 AM</u>	Permit No. <u>0063</u>	
Inspector <u>DEBORAH ROSATI, MS, RS</u>	Out:		

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

FSM: Andrea DiStefano to 2020Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Awareness: Poster Menu Cert MAY 2018

FOOD PROTECTION MANAGEMENT

- ☐
1. PIC Assigned / Knowledgeable / Duties

EMPLOYEE HEALTH

- ☐
2. Reporting of Diseases by Food Employee and PIC

- ☐
3. Personnel with Infections Restricted / Excluded

FOOD FROM APPROVED SOURCE

- ☐
4. Food and Water from Approved Source

- ☐
5. Receiving / Condition

- ☐
6. Tags / Records / Accuracy of Ingredient Statements

- ☐
7. Conformance with Approved Procedures / HACCP Plans

PROTECTION FROM CONTAMINATION

- ☐
8. Separation / Segregation / Protection

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9. Food Contact Surfaces Cleaning and Sanitizing

- ☐
10. Proper Adequate Handwashing

- ☐
11. Good Hygienic Practices

- ☐
12. Prevention of Contamination from Hands

- ☐
13. Handwash Facilities

PROTECTION FROM CHEMICALS

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14. Approved Food or Color Additives

- ☐
15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

- ☐
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- ☐
17. Reheating

- ☐
18. Cooling

- ☐
19. Hot and Cold Holding

- ☐
20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

- ☐
21. Food and Food Preparation for HSP

CONSUMER ADVISORY

- ☐
22. Posting of Consumer Advisories

Violations Related to Good Retail Practices (Blue Items)

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		26. Water, Plumbing and Waste (FC-5)(590.006)
		27. Physical Facility (FC-6)(590.007)
		28. Poisonous or Toxic Materials (FC-7)(590.008)
		29. Special Requirements (590.009)
		30. Other

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

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CORRECT BY:

Inspector's Signature: <u>Deborah Rosati</u>	Print: <u>DEBORAH ROSATI</u>	Page <u>1</u> of <u>2</u> Pages
PIC's Signature: <u>Andrea DiStefano</u>	Print: <u>ANDREA DISTEFANO</u>	



TOWN OR CITY OF

LYNNFIELD

Establishment Name:

HUCKLEBERRY SCHOOL

Date:

3/28/19

Page: 2 of 2

Item No.	Code Reference	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY	Date Verified
			NOTE - SERV SAFE - ANDREA DUSTANO, BARBARA COLLINS	
			NOTE - NACHOS FOR LUNCH	
			GROUND BEEF 162°F, RICE + BEANS 145°F	
			- CHEESE SAUCE PLACED IN HOT WELL TO HEAT - RELOCATED TO STEAMER TO HEAT QUICKLY - 3/28 CHEESE AT 190°F	
			- PIZZA IN HOT HOLDING UNIT AT 98°F - PLACED IN OVEN TO RE-HEAT, RECOMMEND HAVING THERMOMETER ON UNIT REPAIRED TO WORK / DISPLAY TEMPERATURE - HEATED - HOLDING AT 153°F.	3/28
			NOTE - TRAVULSEN UPRIGHT - CHICKEN 35°F.	
			W/I COOLER 35°F W/I FREEZER 8°F.	
			NOTE DUMPSTER AREA - CLEAN	
			EXHAUST HOOD - FEB. 22, 2019	
			DISHMACHINE WASH 48°F BE 150°F	
			RINSE 183°F - PLATE TEMP 174°F.	
Discussion With Person in Charge:			Corrective Action Required:	
			<input type="checkbox"/> Voluntary Compliance	<input type="checkbox"/> No <input type="checkbox"/> Yes
			<input type="checkbox"/> Re-inspection Scheduled	<input type="checkbox"/> Employee Restriction / Exclusion
			<input type="checkbox"/> Embargo	<input type="checkbox"/> Emergency Suspension
			<input type="checkbox"/> Voluntary Disposal	<input type="checkbox"/> Emergency Closure
				<input type="checkbox"/> Other:
Inspector's Signature: Deborah Rosati			Print: Deborah Rosati	
PIC's Signature: Andrea Dustano			Print: Andrea Dustano	



THE COMMONWEALTH OF MASSACHUSETTS

CITY / TOWN of

Lynnfield

Board of Health

FOOD ESTABLISHMENT INSPECTION REPORT

Phone:

781-334-9481

Name	Lynnfield High School	Date	10/3/18	Type of Operation(s)	Type of Inspection
Address	275 Essex St	Risk Level		<input checked="" type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine
Telephone				<input type="checkbox"/> Retail	<input type="checkbox"/> Re-inspection
Owner	JMCarthy & Lynnfield Public Schools	HACCP Y/N		<input type="checkbox"/> Residential Kitchen	Previous Inspection Date:
Person in Charge (PIC)	Anita Torres			<input type="checkbox"/> Mobile	<input type="checkbox"/> Pre-operation
Inspector	Christin McK...			<input type="checkbox"/> Temporary	<input type="checkbox"/> Suspect Illness
				<input type="checkbox"/> Caterer	<input type="checkbox"/> General Complaint
				<input type="checkbox"/> Bed & Breakfast	<input type="checkbox"/> HACCP
				Permit No. 0036	<input type="checkbox"/> Other

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Non-compliance with:

- ☐ Anti-Choking 590.009 (E)
- ☐ Tobacco 590.009 (F)
- ☐ Allergen Awareness 590.009 (G)
- ☐ Local Law

relief on school nurse but pic has had training

FOOD PROTECTION MANAGEMENT

- ☐ 1. PIC Assigned / Knowledgeable / Duties

EMPLOYEE HEALTH

- ☐ 2. Reporting of Diseases by Food Employee and PIC
- ☐ 3. Personnel with Infections Restricted / Excluded

FOOD FROM APPROVED SOURCE

- ☐ 4. Food and Water from Approved Source
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PROTECTION FROM CHEMICALS

- ☐ 14. Approved Food or Color Additives
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TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

- ☐ 16. Cooking Temperatures
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- ☐ 18. Cooling
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- ☐ 20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

- ☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

- ☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices (Blue Items)

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C	N	
		23. Management and Personnel (FC-2)(590.003)
1		24. Food and Food Protection (FC-3)(590.004)
		25. Equipment and Utensils (FC-4)(590.005)
	1	26. Water, Plumbing and Waste (FC-5)(590.006)
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		28. Poisonous or Toxic Materials (FC-7)(590.008)
		29. Special Requirements (590.009)
		30. Other

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):



Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

CORRECT BY:

Inspector's Signature: Christin McK...	Print: Christin McK...	Page 1 of 2 Pages
PIC's Signature: Anita Torres	Print: ANITA TORRES	

10/4/2018

Town of Lynnfield, MA Mail - Dumpsters at Schools



Kristin Mcrae <kmcrae@town.lynnfield.ma.us>

Dumpsters at Schools

1 message

Kristin Mcrae <kmcrae@town.lynnfield.ma.us>

Thu, Oct 4, 2018 at 1:34 PM

To: Anthony Fratonl <afratonl@town.lynnfield.ma.us>

Cc: John Tomasz <jtomasz@town.lynnfield.ma.us>, "McCarthy, James" <mccarthyjam@lynnfield.k12.ma.us>

Hi Tony,

The dumpster lid at the Middle School is broken and the top of the dumpster is warped and should be serviced/replaced. There are flying insects as the lid is open. It maybe helpful to replace with the type that has side-by-side top lids for easy open/close. Also the High School lids were open. Per food code, the dumpster lids need to be kept closed. JRM should take a closer look at their dumpsters in place to ensure the lids can be opened and closed easily and change out those that are deficient so that the custodians can do their part.

Thank you,

Kristin

Kristin Esposito McRae, RS

Director

Town of Lynnfield Board of Health

55 Summer Street

Lynnfield, MA 01940

781-334-9481 Direct Line

781-334-9489 Facsimile

Dumpsters
LHS
2MS



THE COMMONWEALTH OF MASSACHUSETTS

CITY / TOWN of Lynnfield Board of Health

FOOD ESTABLISHMENT INSPECTION REPORT

Phone: 781-334-9480

Name <u>Lynnfield High School</u>	Date <u>4/1/19</u>	Type of Operation(s) <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other
Address <u>275 Essex St</u>	Risk Level		
Telephone <u>781-334-7215</u>			
Owner <u>J McCarthy Lynnfield PubliZ Sch</u>	HACCP Y/N		
Person in Charge (PIC) <u>FLAVIA TORRES</u> Cert. <u>Y/N</u>	Time In: <u>10:15 AM</u> Out: <u>1:15 PM</u>	Permit No. <u>0062</u>	
Inspector <u>DEBORAH ROSATI, MS, RS</u>			

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PSM: Flavia Torres + Cathy Benafre

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

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Awareness: ✓ menu ✓ poster ✓ cert FLAVIA TORRES

FOOD PROTECTION MANAGEMENT

- ☐
1. PIC Assigned / Knowledgeable / Duties

EMPLOYEE HEALTH

- ☐
2. Reporting of Diseases by Food Employee and PIC

- ☐
3. Personnel with Infections Restricted / Excluded

FOOD FROM APPROVED SOURCE

- ☐
4. Food and Water from Approved Source

- ☐
5. Receiving / Condition

- ☐
6. Tags / Records / Accuracy of Ingredient Statements

- ☐
7. Conformance with Approved Procedures / HACCP Plans

PROTECTION FROM CONTAMINATION

- ☐
8. Separation / Segregation / Protection

- ☒
9. Food Contact Surfaces Cleaning and Sanitizing

- ☐
10. Proper Adequate Handwashing

- ☐
11. Good Hygienic Practices

- ☐
12. Prevention of Contamination from Hands

- ☐
13. Handwash Facilities

PROTECTION FROM CHEMICALS

- ☐
14. Approved Food or Color Additives

- ☐
15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

- ☐
16. Cooking Temperatures

- ☐
17. Reheating

- ☒
18. Cooling

- ☐
19. Hot and Cold Holding

- ☐
20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

- ☐
21. Food and Food Preparation for HSP

CONSUMER ADVISORY

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Violations Related to Good Retail Practices (Blue Items)

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		25. Equipment and Utensils (FC-4)(590.005)
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		30. Other

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

51

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CORRECT BY:

Inspector's Signature: <u>Deborah Rosati</u>	Print: <u>DEBORAH ROSATI</u>	Page <u>1</u> of <u>2</u> Pages
PIC's Signature: <u>Flavia Torres</u>	Print: <u>FLAVIA TORRES</u>	



LYNXFIELD

Page: 2 of 2

Discussion With Person in Charge:	CORRECTION MADE DURING		
INSPECTION			
Inspector's Signature:	Print: DEBORAH ROSAN		
PIC's Signature:	Print: FLAVIA TORRES		
Corrective Action Required:		<input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes
<input type="checkbox"/> Voluntary Compliance	<input type="checkbox"/> Employee Restriction / Exclusion		
<input type="checkbox"/> Re-inspection Scheduled	<input type="checkbox"/> Emergency Suspension		
<input type="checkbox"/> Embargo	<input type="checkbox"/> Emergency Closure		
<input type="checkbox"/> Voluntary Disposal	<input type="checkbox"/> Other:		



THE COMMONWEALTH OF MASSACHUSETTS

CITY / TOWN of

Lynnfield

Board of Health

FOOD ESTABLISHMENT INSPECTION REPORT

Phone: 781-3349481

Name Lynnfield Middle School	Date 10/04/18	Type of Operation(s) <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast Bltr-20018-0038	Type of Inspection <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other
Address 505 Main St	Risk Level		
Telephone			
Owner J. McCarthy for Lynnfield Public Schools	HACCP Y/N		
Person in Charge (PIC) Barbara LaRossa	Cert. Y/N X 2020	Time In: 10:00am Out: 11:10am	
Inspector James M. Rae		Permit No. 0038	

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Several Allergen Training Certs May 2018 posted

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EMPLOYEE HEALTH

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TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

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		29. Special Requirements (590.009)
		30. Other

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

0

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CORRECT BY:

Inspector's Signature: James M. Rae	Print: James M. Rae	Page 1 of 2 Pages
PIC's Signature: Barbara LaRossa	Print: Barbara LaRossa	

TOWN OR CITY OF

Lynnfield

Establishment Name:

Lynnfield Middle School

Date:

10/04/18

Page:

2 of 2

Item No.	Code Reference	C Critical Item R Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION <small>PLEASE PRINT CLEARLY</small>	Date Verified
			Hand sink - OK - bucket below but not leaks at the moment	
24		NC	Dumpster lid for trash is broken + top of dumpster is warped flying insects around open dumpster. Dumpster needs service/replacement. A lid w/ divided sides may be more easily loaded + closing lids made easier	
			2nd hand sink - OK	
			Staff wearing gloves, hair restraint	
			Staff taking food Temp's good	
			3-bay sink 200 ppm quat w/ test kit - OK	
24		C	Milk Chest - The milk Carthys are frozen not log in + have expired sept-28th	
			Walkin Cooler - 38°F - OK	
			Walkin Freezer - 8°F - OK	
24		C	Some areas lacking shelving / Stacked Cartons bags of ice on floor - Needs min 6" off floor	
			Chit called to 170°F after drying placed back in warmer Temp 110°F - OK	
			Food Storage Room - neat + organized - OK	
			Ant washer 185°F - Final rinsed	
			Food Sticker Apr 30, 2018 - 365 Day Sched ✓	
			Window Sills - Some dust accumulated, add to cleaning schedule	
			Restroom Sticker OK but longer time for hot water to warm up - need shorter time to 110-120°F	
Discussion With Person in Charge:			Corrective Action Required:	
			<input type="checkbox"/> Voluntary Compliance	<input type="checkbox"/> Employee Restriction / Exclusion
			<input type="checkbox"/> Re-inspection Scheduled	<input type="checkbox"/> Emergency Suspension
			<input type="checkbox"/> Embargo	<input type="checkbox"/> Emergency Closure
			<input type="checkbox"/> Voluntary Disposal	<input type="checkbox"/> Other:
Inspector's Signature:			Print:	
PIC's Signature:			Print:	



Kristin Mcrae <kmcrae@town.lynnfield.ma.us>

Dumpsters at Schools

1 message

Kristin Mcrae <kmcrae@town.lynnfield.ma.us>

Thu, Oct 4, 2018 at 1:34 PM

To: Anthony Fratoni <afratoni@town.lynnfield.ma.us>

Cc: John Tomasz <jtomasz@town.lynnfield.ma.us>, "McCarthy, James" <mccarthyjam@lynnfield.k12.ma.us>

Hi Tony,

The dumpster lid at the Middle School is broken and the top of the dumpster is warped and should be serviced/replaced. There are flying insects as the lid is open. It maybe helpful to replace with the type that has side-by-side top lids for easy open/close. Also the High School lids were open. Per food code, the dumpster lids need to be kept closed. JRM should take a closer look at their dumpsters in place to ensure the lids can be opened and closed easily and change out those that are deficient so that the custodians can do their part.

Thank you,

Kristin

Kristin Esposito McRae, RS

Director

Town of Lynnfield Board of Health

55 Summer Street

Lynnfield, MA 01940

781-334-9481 Direct Line

781-334-9489 Facsimile

Dumpsters
LHS
2MS



THE COMMONWEALTH OF MASSACHUSETTS

CITY / TOWN of Lynnfield Board of Health

FOOD ESTABLISHMENT INSPECTION REPORT

Phone: 781-334-9486

Name	<u>Lynnfield Middle School</u>		Date	<u>3/20/19</u>	Type of Operation(s) <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other
Address	<u>505 Main St</u>		Risk Level			
Telephone	<u>781-334-7320</u>		HACCP Y/N			
Owner	<u>J McCarthy for Lynnfield Public Sch</u>		Cert. Y/N			
Person in Charge (PIC)	<u>JAMES MCCARTHY</u>		Time In:	<u>10:45 AM</u>	Permit No.	<u>BHP 2019-0065</u>
Inspector	<u>DEBORAH ROSATI, MS, RS</u>		Time Out:			

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

FSM: Barbara La Russa T 2020

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Awareness: Menu MAY 2, 2018 Cert poster

Non-compliance with:

- ☐ Anti-Choking 590.009 (E)
- ☐ Tobacco 590.009 (F)
- ☐ Allergen Awareness 590.009 (G)
- ☐ Local Law

6 TRAINED IN ALLERGY

FOOD PROTECTION MANAGEMENT

- ☐ 1. PIC Assigned / Knowledgeable / Duties

EMPLOYEE HEALTH

- ☐ 2. Reporting of Diseases by Food Employee and PIC
- ☐ 3. Personnel with Infections Restricted / Excluded

FOOD FROM APPROVED SOURCE

- ☐ 4. Food and Water from Approved Source
- ☐ 5. Receiving / Condition
- ☐ 6. Tags / Records / Accuracy of Ingredient Statements
- ☐ 7. Conformance with Approved Procedures / HACCP Plans

PROTECTION FROM CONTAMINATION

- ☐ 8. Separation / Segregation / Protection
- ☒ 9. Food Contact Surfaces Cleaning and Sanitizing
- ☐ 10. Proper Adequate Handwashing
- ☐ 11. Good Hygienic Practices

- ☐ 12. Prevention of Contamination from Hands

- ☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

- ☐ 14. Approved Food or Color Additives
- ☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

- ☐ 16. Cooking Temperatures
- ☐ 17. Reheating
- ☐ 18. Cooling
- ☒ 19. Hot and Cold Holding

- ☐ 20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

- ☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

- ☐ 22. Posting of Consumer Advisories

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

3

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CORRECT BY:

C	N	
		23. Management and Personnel (FC-2)(590.003)
1		24. Food and Food Protection (FC-3)(590.004)
	3	25. Equipment and Utensils (FC-4)(590.005)
		26. Water, Plumbing and Waste (FC-5)(590.006)
	1	27. Physical Facility (FC-6)(590.007)
		28. Poisonous or Toxic Materials (FC-7)(590.008)
		29. Special Requirements (590.009)
		30. Other

Inspector's Signature: <u>Deborah Rosati</u>	Print: <u>DEBORAH ROSATI</u>	Page <u>1</u> of <u>3</u> Pages
PIC's Signature: <u>James K McCarthy</u>	Print: <u>JAMES K MCCARTHY</u>	

**FOOD ESTABLISHMENT INSPECTION REPORT**Phone: 781-334-9480

Name <u>LYNNFIELD MIDDLE SCHOOL</u>	Date <u>4/1/19</u>	Type of Operation(s) <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection <input type="checkbox"/> Routine <input checked="" type="checkbox"/> Re-inspection Previous Inspection Date: <u>3/20/19</u> <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other _____
Address <u>505 MAIN ST.</u>	Risk Level	Permit No. <u>65</u>	
Telephone <u>781-334-7320</u>			
Owner	HACCP Y/N		
Person in Charge (PIC) <u>JAMES MCCARTHY</u>	Cert. Y/N		
Inspector <u>DEBORAH ROSATI, MS, RS</u>	Time In: <u>12:00</u> Out: <u>2:00 PM</u>		

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Non-compliance with:

- ☐ Anti-Choking 590.009 (E)
☐ Tobacco 590.009 (F)
☐ Allergen Awareness 590.009 (G)
☐ Local Law

FOOD PROTECTION MANAGEMENT

- ☐ 1. PIC Assigned / Knowledgeable / Duties

EMPLOYEE HEALTH

- ☐ 2. Reporting of Diseases by Food Employee and PIC
☐ 3. Personnel with Infections Restricted / Excluded

FOOD FROM APPROVED SOURCE

- ☐ 4. Food and Water from Approved Source
☐ 5. Receiving / Condition
☐ 6. Tags / Records / Accuracy of Ingredient Statements
☐ 7. Conformance with Approved Procedures / HACCP Plans

PROTECTION FROM CONTAMINATION

- ☐ 8. Separation / Segregation / Protection
☐ 9. Food Contact Surfaces Cleaning and Sanitizing
☐ 10. Proper Adequate Handwashing
☐ 11. Good Hygienic Practices

- ☐ 12. Prevention of Contamination from Hands

- ☐ 13. Handwash Facilities

PROTECTION FROM CHEMICALS

- ☐ 14. Approved Food or Color Additives
☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

- ☐ 16. Cooking Temperatures
☐ 17. Reheating
☐ 18. Cooling
☒ 19. Hot and Cold Holding

- ☐ 20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

- ☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

- ☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices (Blue Items)

Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N

23. Management and Personnel (FC-2)(590.003)
 24. Food and Food Protection (FC-3)(590.004)
 25. Equipment and Utensils (FC-4)(590.005)
 26. Water, Plumbing and Waste (FC-5)(590.006)
 27. Physical Facility (FC-6)(590.007)
 28. Poisonous or Toxic Materials (FC-7)(590.008)
 29. Special Requirements (590.009)
 30. Other

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

1

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CORRECT BY:

Inspector's Signature: <u>Deborah Rosati</u>	Print: <u>DEBORAH ROSATI</u>	Page <u>1</u> of <u>1</u> Pages
PIC's Signature: <u>James McCarthy</u>	Print: <u>JAMES MCCARTHY</u>	



THE COMMONWEALTH OF MASSACHUSETTS

CITY / TOWN of Lynnfield Board of Health

FOOD ESTABLISHMENT INSPECTION REPORT

Phone: 781-334-9481

Name <u>Summer Street School</u>	Date <u>10/17/18</u>	Type of Operation(s) <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other
Address <u>265 Summer St</u>	Risk Level	Permit No. <u>BHP-2018-0043</u>	
Telephone <u>781-334-7223</u>	HACCP Y/N		
Owner <u>J McCarthy for Lynnfield Public Schools</u>	Time In: <u>10:15 am</u> Out: <u>11:05 am</u>		
Person in Charge (PIC) <u>Ann Mingolla</u> Cert <u>2020</u> Y/N			
Inspector <u>Justin McRae</u>			

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Non-compliance with:

- ☐ Anti-Choking 590.009 (E)
- ☐ Tobacco 590.009 (F)
- ☐ Allergen Awareness 590.009 (G)
- ☐ Local Law

FOOD PROTECTION MANAGEMENT

- ☐ 1. PIC Assigned / Knowledgeable / Duties

EMPLOYEE HEALTH

- ☐ 2. Reporting of Diseases by Food Employee and PIC
- ☐ 3. Personnel with Infections Restricted / Excluded

FOOD FROM APPROVED SOURCE

- ☐ 4. Food and Water from Approved Source
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- ☐ 14. Approved Food or Color Additives
- ☐ 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous)

- ☐ 16. Cooking Temperatures
- ☐ 17. Reheating
- ☐ 18. Cooling
- ☐ 19. Hot and Cold Holding
- ☐ 20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

- ☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

- ☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices (Blue Items)

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C	N	
		23. Management and Personnel (FC-2)(590.003)
		24. Food and Food Protection (FC-3)(590.004)
		25. Equipment and Utensils (FC-4)(590.005)
1	1	26. Water, Plumbing and Waste (FC-5)(590.006)
	1	27. Physical Facility (FC-6)(590.007)
		28. Poisonous or Toxic Materials (FC-7)(590.008)
		29. Special Requirements (590.009)
		30. Other

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

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CORRECT BY:

Inspector's Signature: <u>Justin McRae</u>	Print: <u>Justin McRae</u>	Page <u>1</u> of <u>2</u> Pages
PIC's Signature: <u>Ann Mingolla</u>	Print: <u>Ann Mingolla</u>	

Summer Street School Visitor



FOOD ESTABLISHMENT INSPECTION REPORT

Phone: 781-334-9480

Name	Summer Street School	Date	3/29/19	Type of Operation(s)	Type of Inspection
Address	262 Summer St	Risk Level		<input checked="" type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine
Telephone	781-334-7223			<input type="checkbox"/> Retail	<input type="checkbox"/> Re-inspection
Owner	JM McCarthy & Lynnfield Public Sch	HACCP Y/N		<input type="checkbox"/> Residential Kitchen	Previous Inspection Date:
Person in Charge (PIC)		Cert. Y/N		<input type="checkbox"/> Mobile	<input type="checkbox"/> Pre-operation
Inspector	DEBORAH ROSATI, MS, RC	Time In: 10:00 am	Out: 10:00 am	<input type="checkbox"/> Temporary	<input type="checkbox"/> Suspect Illness
				<input type="checkbox"/> Caterer	<input type="checkbox"/> General Complaint
				<input type="checkbox"/> Bed & Breakfast	<input type="checkbox"/> HACCP
				Permit No. 0068	<input type="checkbox"/> Other

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Ssm: Ann Mingola to 2020

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

A. Awareness: ☒ poster ☒ menu ☒ cert MAY 2, 2018

FOOD PROTECTION MANAGEMENT

- ☐ 1. PIC Assigned / Knowledgeable / Duties

EMPLOYEE HEALTH

- ☐ 2. Reporting of Diseases by Food Employee and PIC
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TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

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REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

- ☐ 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

- ☐ 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices (Blue Items)

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C	N	
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		24. Food and Food Protection (FC-3)(590.004)
		25. Equipment and Utensils (FC-4)(590.005)
		26. Water, Plumbing and Waste (FC-5)(590.006)
		27. Physical Facility (FC-6)(590.007)
		28. Poisonous or Toxic Materials (FC-7)(590.008)
		29. Special Requirements (590.009)
		30. Other

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

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CORRECT BY:

Inspector's Signature: <i>Deborah Rosati</i>	Print: DEBORAH ROSATI	Page 1 of 2 Pages
PIC's Signature: <i>Ann Mingola</i>	Print: ANN MINGOLA	



TOWN OR CITY OF

LYNNFIELD

Establishment Name: Summer St. School

Date: 3/29/19

Page: 2 of 2

Item No.	Code Reference	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION <small>PLEASE PRINT CLEARLY</small>	Date Verified
			NOTE ENSURE ALL FROZEN PREPARED FOODS SUCH AS 5" MAX PIZZAS ARE COOKED TO SPECIFICATION ON BOXES (165°F ON PIZZA).	
			NOTE SERV SAFE - ANN MINGOLLA, ROBIN BRIGHAM, DOB 9/23/2009.	
			NOTE DISINFECTANT NOT BEING USED. SINK BAY SANITIZER AND SPRAY BOTTLE AT 200 PPM.	
			NOTE EXHAUST HOOD CLEANED 2/22/19	
25	4-10.1.1.1		- CLEAN EXHAUST HOOD FILTERS TO REMOVE DUST (DONE ONCE/YEAR - RECOMMEND 2X)	
			NOTE HAND SINKS - HOT WATER, SOAP, PAPER TOWELS, SIGNS. DUMPSTER AREA CLEAN	
27			NOTE - REMOVE LEAF ACCUMULATION FROM BASEMENT STAIR LANDING NEXT TO DUMPSTER AREA.	
			NOTE SALAD PIZZA, SALAD ON MENU	
			NOTE TRAILER REFRIGERATOR 36°F. WAX IN COOLER 34°F. FREEZER 10°F.	
Discussion With Person in Charge:				
Corrective Action Required:			<input type="checkbox"/> No	<input type="checkbox"/> Yes
<input type="checkbox"/> Voluntary Compliance			<input type="checkbox"/> Employee Restriction / Exclusion	
<input type="checkbox"/> Re-inspection Scheduled			<input type="checkbox"/> Emergency Suspension	
<input type="checkbox"/> Embargo			<input type="checkbox"/> Emergency Closure	
<input type="checkbox"/> Voluntary Disposal			<input type="checkbox"/> Other:	
Inspector's Signature: Deborah Rosati Print: Deborah Rosati				
PIC's Signature: Ann Mingolla Print: Ann Mingolla				